ZANUSSI

BUILT-IN OVEN

ZBP 1165

INSTRUCTION BOOKLET

Please read this instruction booklet before using the appliance

GB

⚠ Important Safety Information

You MUST read hese warnings carefully before installing or using the hob. If you need assistance, contact our Customer Care Department on 08705 727727

Installation

- This oven must be installed by qualified personnel to the relevant British Standards.
- This oven is heavy. Take care when moving it.
- Remove all packaging, both inside and outside the oven, before using the oven.
- Do not attempt to modify the oven in any way.

Child Safety

- This oven is designed to be operated by adults. Do not allow children to play near or with the oven.
- The oven gets hot when it is in use. Children should be kept away until it has cooled.

During Use

- This oven is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Appliances become very hot with use, and retain their heat for long periods after use. Care should be taken to avoid touching heating elements inside the oven.
- **Always stand back from the oven when opening the oven door during cooking or at the end of it to allow any build up of steam or heat to release.**
- Never line any part of the oven with aluminium foil.
- Do not allow heatproof cooking material, e.g. roasting bags, to come into contact with oven elements.
- Never place plastic or any other material which may melt in or on the oven.
- Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.
- Do not hang towels, dishcloths or clothes from the oven or its handle.
- Do not use this oven if it is in contact with water and never operate it with wet hands.
- Take great care when heating fats and oils as they will ignite if they become too hot.
- Always use oven gloves to remove and replace food in the oven.
- Ensure that all control knobs are in the OFF position when not in use.
- Do not leave cookware containing foodstuffs, e.g. fat or oil in or on the oven in case it is inadvertently switched ON.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the oven.

Maintenance and Cleaning

- Only clean this oven in accordance with the instructions.
- The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.
- Never use steam or high pressure steam cleaners to clean the appliance.
- Always allow the oven to cool down and switch off the electrical supply before carrying out any cleaning or maintenance work.

Service

- This oven should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable. Remove any door catches, to prevent small children being trapped inside.

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.
For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Keep this instruction book for future reference and ensure it is passed on to any new owner.

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Guide to use the instructions

The following symbols will be found in the text to guide you throughout the Instructions:

Safety Instructions

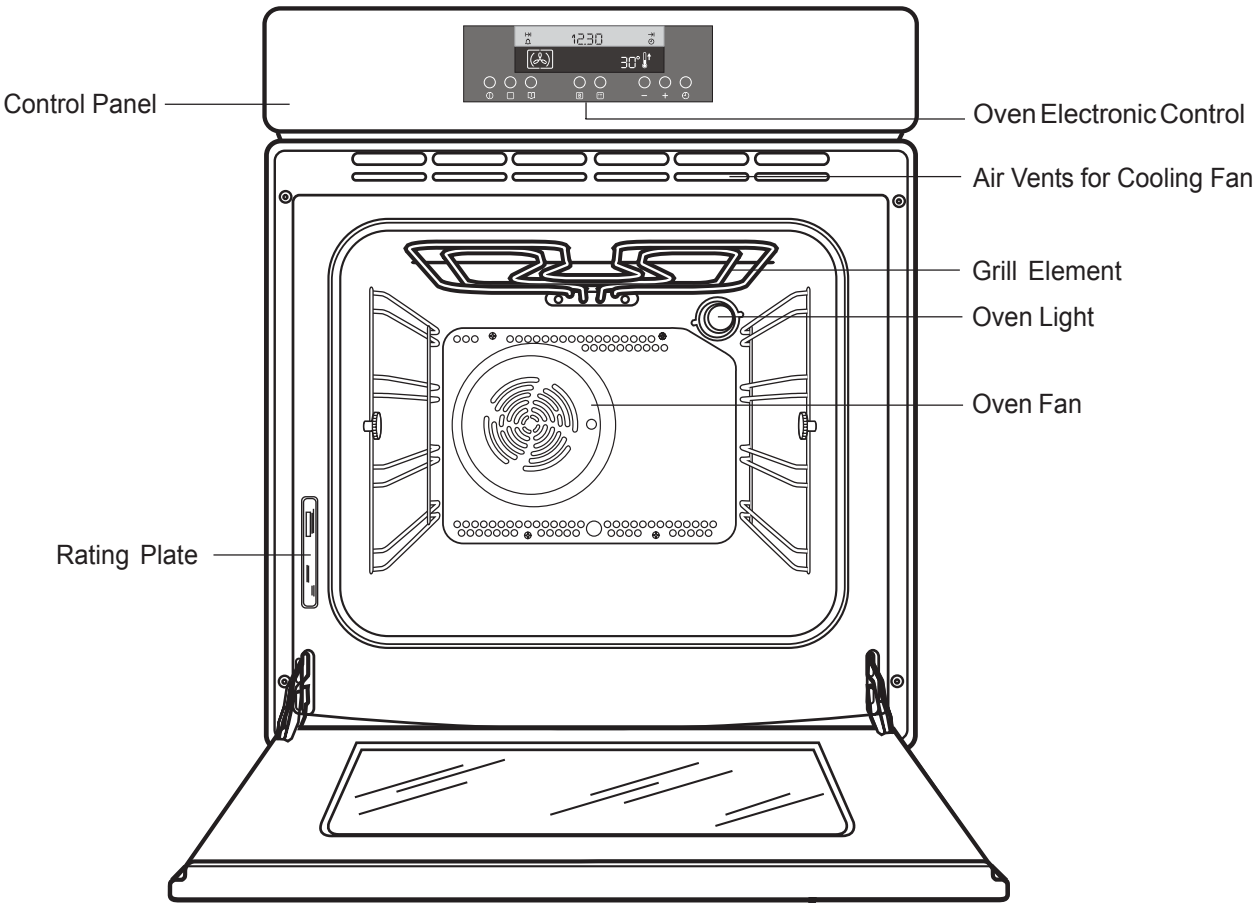
Step by step instructions for an operation

Hints and Tips

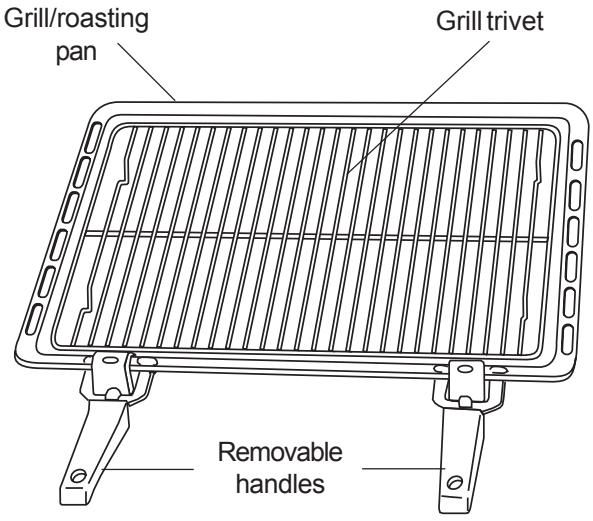
Environmental information

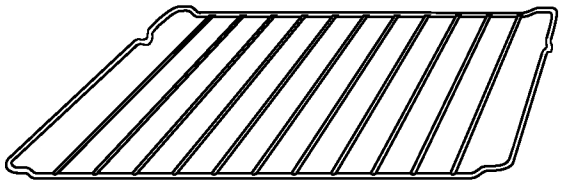
This appliance complies with the following **E.E.C. Directives:**
***73/23 - 90/683** (Low VoltageDirective);
***93/68** (General Directives);
***89/336** (Electromagnetical Compatibility Directive) and subsequent modifications.

Description of the Oven



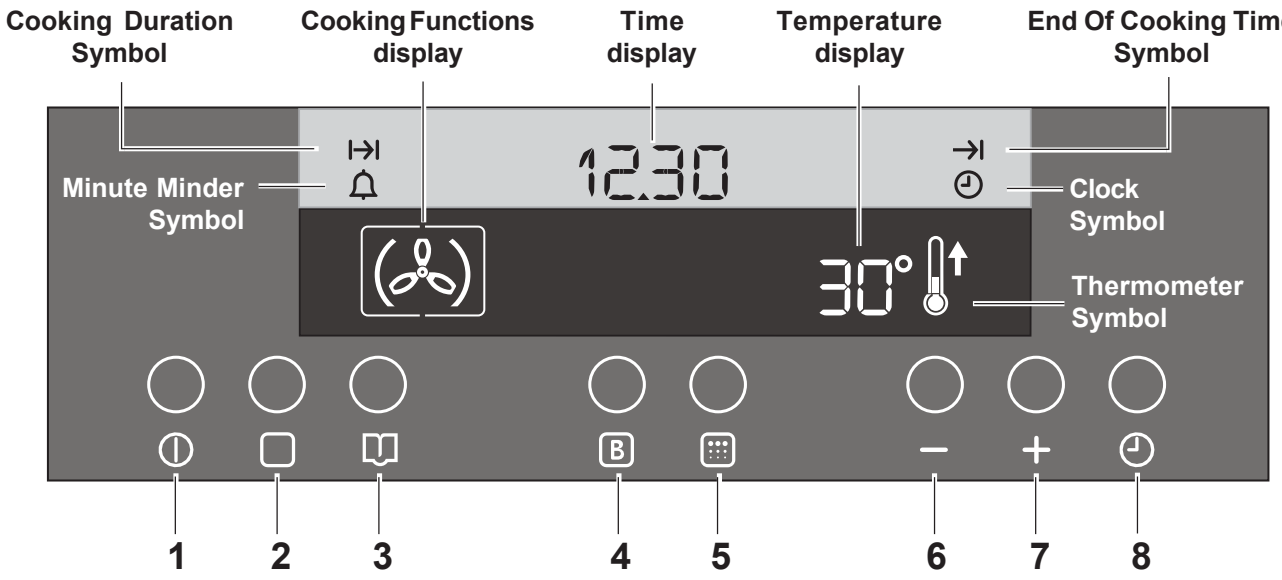
Oven accessories





Anti-tip shelf (x 2)

The Oven Electronic Control



General Features of The Oven Electronic Control

The touch controls

All the oven functions are controlled by an electronic device. You can select any combination of cooking function, cooking temperature and automatic timing using the touch controls.
Make sure you touch just one control at a time. If you press the control for a longer time, the cooking function which follows the desired one will be selected.

The display

The upper section of the display gives information about the time (the current time of day, the programmed cooking duration, the programmed end of cooking time, etc.), and shows the name of the selected cooking function or recipe.

The lower section gives information about the selected cooking function, the selected temperature and the current temperature inside the oven.

The Oven Electronic Controls

1. ON / OFF Touch control
2. Cooking Functions Touch Control
3. Recipe Selection Touch Control
4. Fast Heat Up Function Touch Control
5. Pyrolitic Function Touch Control
6. "−" Decreasing Touch Control (Time or Temperature)
7. "+" Increasing Touch Control (Time or Temperature)
8. Time Function Touch Control

In the event of a power failure, the programmer will keep all the settings (time of day, programme setting or programme in operation) for about 3 minutes. If power is not restored within 3 minutes, all the settings will be cancelled. When the power is restored, you will have to re-set the programmer.

The Oven Safety Devices

The Safety Thermostat

This oven is provided with a safety thermostat. In case of malfunctioning of the main thermostat, and consequential over-heating, the safety device will stop the power supply to the appliance. If this happens, call your local Service Force Centre. Under no circumstances should you attempt to repair the appliance yourself.

The cooling fan

The cooling fan operates during cooking. Air is expelled through vents between the oven door and the control panel (page 4).
The cooling fan may run on after the oven is switched off to keep the controls cool. This is quite normal.

When the oven is first installed

When the oven is first connected to the electrical supply, or when supply is restored after a long power failure, the upper section of the display shows this message:
"WELCOME TO * KRONOS -3 * PYRO * DANSK * DEUTSCH * ENGLISH * ESPANOL * FRANCAIS * ITALIANO * NEDERLANDS * NORSK * PORTUGUES * SVENSKA"
This message lists all the languages which can be chosen to operate with the Oven Electronic Control (Fig. 1).

Symbol ▶ flashing near the "Clock Symbol" 🕘 means that you need to set the current time of day before using the oven.

Fig. 1

☞ To set the correct time of day:

1. Touch the "Time Function Control" 🕘. While symbol ▶ flashes near the "Clock Symbol" 🕘, set the current time of day touching controls "−" or "+" (Fig. 2). Once you have set the time, the symbol ▶ keeps flashing for 5 seconds and then comes off. This means that the setting has been stored in the Electronic Control memory.
2. If symbol ▶ stops flashing before you have had time to set the clock, touch the "Time Function Control" 🕘 twice. The symbol ▶ starts flashing again.
   Then, proceed as described at point 1.

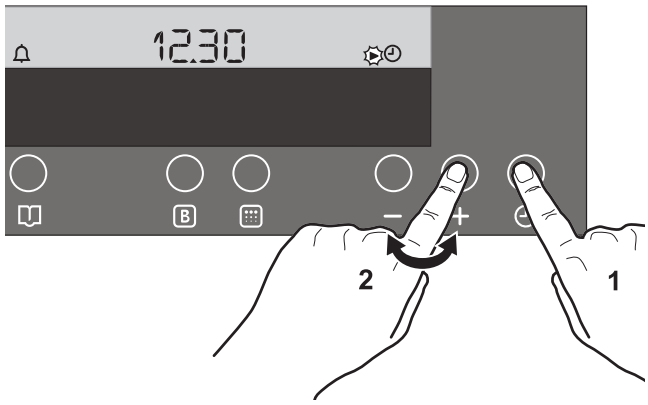


Fig. 2

☞ To Select the Language

You can choose the language to be used in the Oven Electronic Control display.
The oven must be OFF when carrying out this operation.

1. Touch the "Cooking Function Control" ▢ and the "Recipe Selection Control" 🕮 at the same time and keep them pressed for 2 seconds at least. The Electronic Control beeps once and the display shows the current language selection (Fig. 3).
2. Within 5 seconds, touch control "+" to select your language (Fig. 4).
3. Once you selected your language, you have 5 seconds to confirm your selection by touching the "Cooking Function Control" ▢ and the "Recipe Selection Control" 🕮 at the same time and keeping them pressed for 2 seconds at least.

ⓘ Please note that any time you carry out a step of this procedure, you have 5 seconds of time to carry out the following step. If you wait more than 5 seconds the Electronic Control switches off and the selection is not stored in its memory.

Here follows the list of available languages:
Danish (**DANSK**), German (**DEUTSCH**), English (**ENGLISH**), Spanish (**ESPANOL**), French (**FRANCAIS**), Italian (**ITALIANO**), Dutch (**NEDERLANDS**), Norwegian (**NORSK**), Portuguese (**PORTUGUES**) and Swedish (**SVENSKA**).

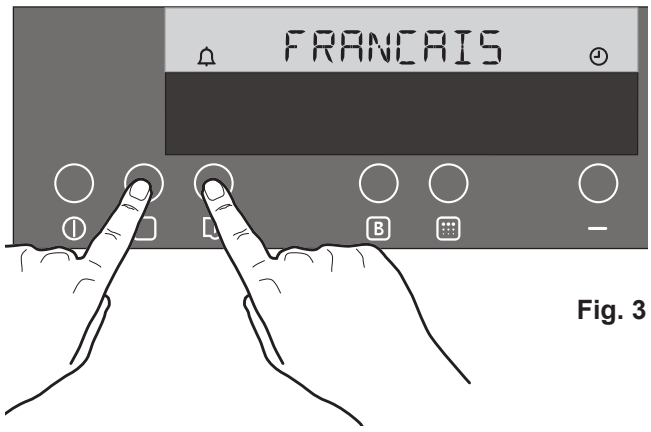


Fig. 3

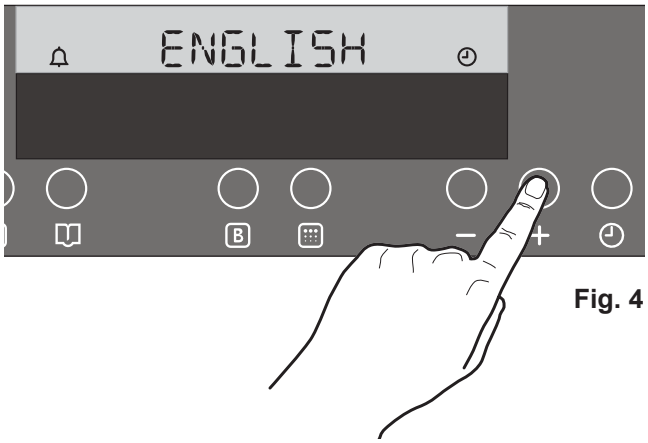


Fig. 4

Before the first use of the oven

Remove all packaging, both inside and outside the oven, before using it.

The oven will work only if the time of day has been set.

To switch the oven on and off

The oven must be switched on before setting any cooking function or programme. When control ⏻ is touched, the oven light will switch on. The oven symbol and the message "LIGHT" appear on the display (Fig. 5).

To switch off the oven, you can touch control ⏻ at any time. Any cooking function or programme will stop, the oven light will switch off and the time display will show the time of day only.

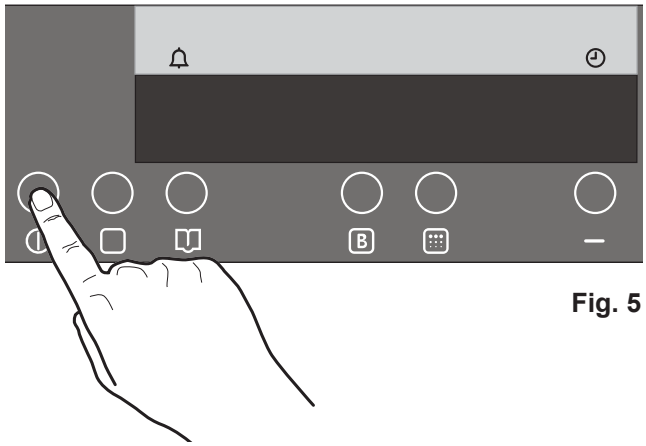


Fig. 5

Before first use, the oven should be heated without food.

During this time, an unpleasant odour may be emitted. This is absolutely **normal**, and is caused by residues of manufacturing.

Ensure the room is well ventilated.

1. Set the time of day with the electronic programmer (see paragraph "To set the correct time of day").
2. Touch the "ON/OFF" control ⏻ to switch on the oven.
3. Touch the "Cooking Functions" control ▢ twice and select the "Conventional Cooking" function ▭ (Fig. 6).
4. Set the temperature to 250°C using control "**+**" (Fig. 7).
5. Allow the oven to run **empty** for approximately 45 minutes.
6. Open a window for ventilation.

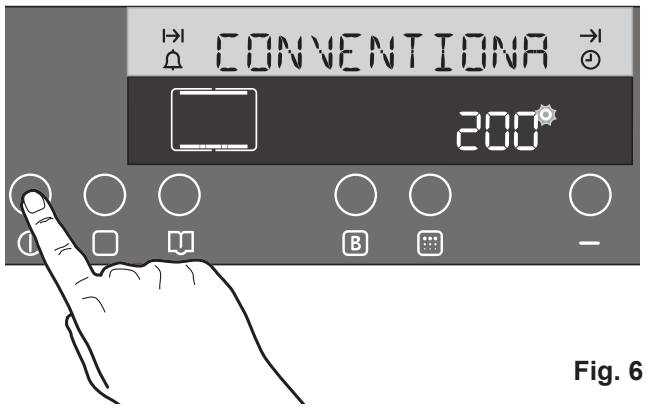


Fig. 6

This procedure should be repeated with the "Fan Cooking" (🌀) function and the "Double Grill" ▭ function for approximately 5-10 minutes.

Fig. 7

Once this operation is carried out, let the oven cool down, then clean the oven cavity with a soft cloth soaked in warm water to which a little mild washing-up liquid has been added.

Before cooking for the first time, carefully wash the oven accessories.

☞ To select a Cooking Function

1. Switch on the oven by touching the "ON/OFF" control ⏻.
2. Touch the "Cooking Functions" control ▢ to select the required oven function. Each time control ▢ is touched, a different cooking symbol appears in the lower section of the display and the description of the cooking function appears as a message in the upper section. The pre-set temperature for each function is shown in the lower section, and symbol "O" flashes on the right hand (Fig. 8).
3. Symbol "O" flashing means that it is possible to adjust the pre-set temperature by touching control "−" or "+" (Fig. 9). Temperature level is adjusted in 5 degree steps. Please note that symbol "O" will flash for 5 seconds.
4. When 5 seconds elapse, symbol "O" will come off showing that the temperature level has been stored in the Electronic Control memory. The thermometer symbol rises slowly 🌡⇧, indicating the degree to which the oven is currently heated.
5. When the required temperature is reached, an acoustic alarm will sound for a short time and the thermometer symbol 🌡 will light permanently.

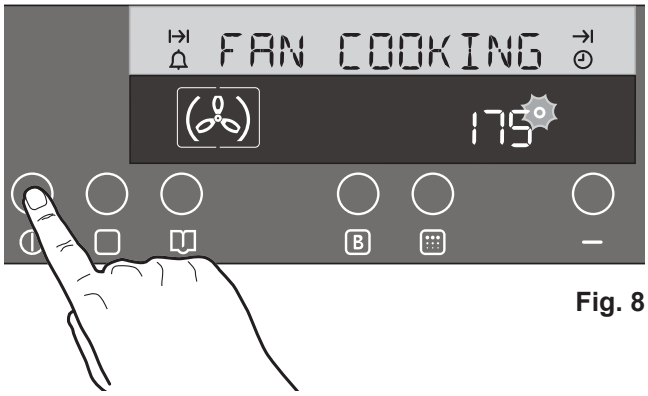


Fig. 8

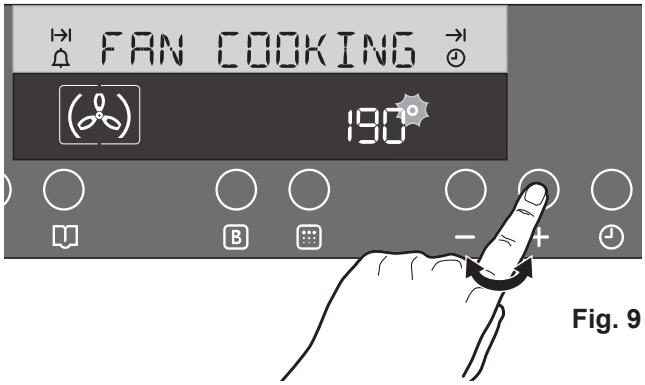


Fig. 9

☞ To set the temperature and time

Control "−" and "+" are used to adjust both the temperature and the time settings. Details about using them according to the different functions of the Oven Electronic Control are given in the following chapters.

As a general rule, please note that:

> Controls "−" and "+" are used to increase or decrease the temperature seetings while symbol "O" flashes on the right hand of the temperature display. When you choose a cooking function, symbol "O" keeps flashing for 5 seconds only. This is the useful interval to touch controls "−" or "+" and select your temperature setting. Once these 5 seconds elapse, symbol "O" comes off and the thermometer symbol 🌡⇧ comes on: this means that the current selection has been stored in the Oven Electronic Control memory and that the oven is currently heating up.

> Controls "−" and "+" are used to increase or decrease the time settings while the symbol ▶ is flashing near the "Clock" symbol 🕘, the "Minute Minder" symbol 🔔, the "Cooking Duration" ◷ symbol or the "End Of Cooking Time" symbol →|. When you choose a time function, symbol ▶ keeps flashing for 5 seconds only. This is the useful interval to touch control "−" or "+" and select your time setting. Once these 5 seconds elapse, symbol ▶ stops flashing: this means that the current selection has been stored in the Oven Electronic Control memory.

Cooking Functions

The following list displays in sequence all the available cooking functions.

1 **FAN COOKING** - This setting allows you to roast or roast and bake simultaneously using any shelf, without flavour transference. Pre-set temperature: 175°C.

2 **CONVENTIONAL COOKING** - The heat comes from both the top and bottom element, ensuring even heating inside the oven. Pre-set temperature: 200°C.

3 **DOUBLE GRILL** - The full grill element will be on. Recommended for large quantities. Pre-set temperature: 250°C.

4 **GRILL** - It can be used for grilling small quantities. Pre-set temperature: 250°C.

5 **THERMAL GRILLING** - This function offers an alternative method of cooking food items, normally associated with conventional grilling. The grill element and the oven fan operate together, circulating hot air around the food. Pre-set temperature: 180°C.
Select a maximum temperature of 200°C.

6 **PIZZA** - The bottom element provides direct heat to the base of pizzas, quiches or pies, while the fan ensures air is circulated to cook the pizza toppings or pie fillings.
Pre-set temperature: 175°C.

7 **BOTTOM** - The heat comes from the bottom of the oven only, to allow you to finish your dishes. Pre-set temperature: 250°C.

8 **TOP** - The heat comes from the top of the oven only, to allow to you finish your dishes. Pre-set temperature: 250°C.

9 **DEFROST** – The oven fan operates without heat and circulates the air, at room temperature, inside the oven. This function is particularly suitable for defrosting delicate food which could be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.

10 **PYROLYTIC CLEANING** - This function allows you to clean thoroughly the oven cavity.

Programming the Oven

How to set the minute minder

1. Touch the "Time Function" control. The symbol ◄ flashes near the "Minute Minder" symbol and the time display shows "**0.00**" (Fig. 10).
2. Symbol ◄ will flash for 5 seconds. Within this time, touch control "+" to select the required time (Fig. 11). Maximum time is 23 hours 59 minutes. After another 5 seconds after you have set the time, the symbol ◄ stops flashing. This means that the setting has been stored in the Electronic Control memory and that the countdown started.
3. When the programmed time has elapsed, you hear an acoustic alarm while symbol flashes and the time display shows "**0.00**".
4. To switch off the acoustic alarm, touch any control.

The oven will NOT switch off if in use.
The Minute Minder function can also be used when the oven is off.

To change the Minute Minder setting
Touch the "Time Function" control : the symbol ◄ flashes near the "Minute Minder" symbol . It is now possible to change the Minute Minder setting by touching control "–" or "+" (Fig.11).

To cancel the Minute Minder:
Touch time function control : the symbol ◄ flashes near the "Minute Minder" symbol . Then touch control "–" until the time display shows "**0.00**".

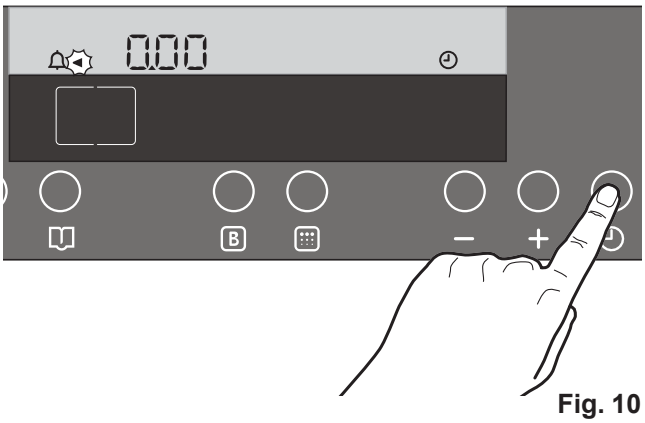


Fig. 10

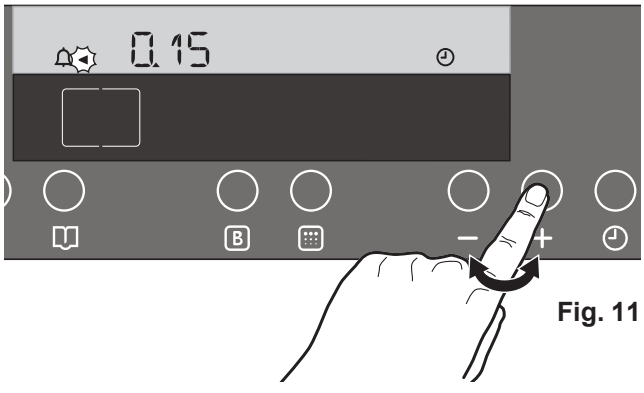


Fig. 11

☞ To programme the Oven to switch off

1. Switch the oven on, place food in the oven, select a cooking function and adjust the cooking temperature, if required.
2. Touch the "Time Function" control ⏲. The symbol ◄ flashes near the "Cooking Duration" symbol |→|. The time display shows "**0.00**" at the left hand and the current time of day at the right hand (Fig. 12).
3. Symbol ◄ will flash for 5 seconds. Within this time, touch control "**+**" to select the required time. Maximum time is 23 hours 59 minutes. Note that the time indication on the right hand will also change as you touch control "**+**", showing at which time the oven will automatically switch off (fig. 13).
4. After another 5 seconds after you have set the time, the symbol ◄ stops flashing. This means that the setting has been stored in the Electronic Control memory and that the countdown started.
5. When cooking time is over, the oven automatically switches off. You hear an acoustic alarm while symbol |→| flashes and the time display shows "**0.00**".
6. To switch off the acoustic alarm, touch any control.

To cancel the Cooking Duration Time:
Touch time function control ⏲ : the symbol ◄ flashes near the "Cooking Duration" symbol |→|. Then touch control "**–**" until the time display shows "**0.00**".
Please note that, if you cancel the "Cooking Duration", the oven does not switch off.

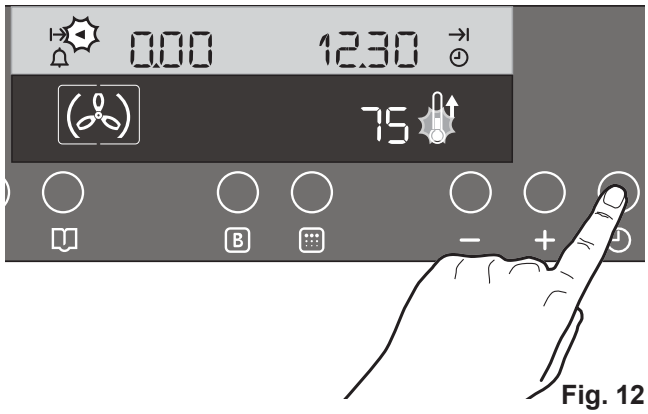


Fig. 12

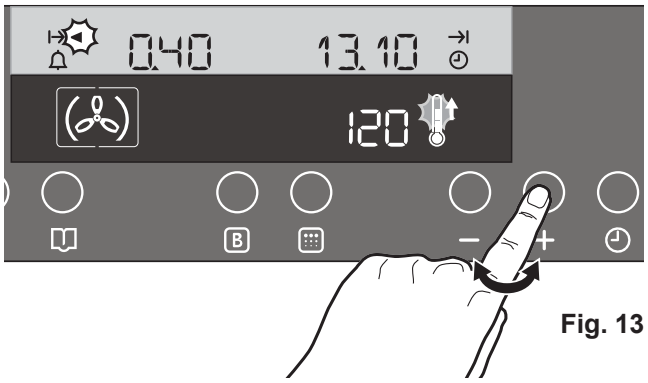


Fig. 13

☞ To programme the Oven to switch on and off

1. Carry out the "Cooking Duration" setting as described at points 1 to 4 in the previous chapter.
2. Touch the "Time Function" control ⏲ twice: the symbol ► flashes near the "End of Cooking Time" symbol →| (Fig. 14).
3. Within 5 seconds, touch control "**+**" to select the required end of cooking time, which is shown at the right hand of the time display (Fig. 15).
4. After another 5 seconds after you have set the time, the symbol ► stops flashing, the thermometer symbol ⇧ comes off, the temperature display shows "**30**" and the oven switches off. This means that the setting has been stored in the Electronic Control memory and that the countdown started.
5. The oven will switch on and off automatically according to your settings. When cooking is completed, you hear an acoustic alarm while both symbols |→| and →| flash. The time display shows "**0.00**" at the left hand.
6. To switch off the acoustic alarm, touch any control.

To cancel the programme, simply cancel the Cooking Duration time as described at the end of the previous chapter.

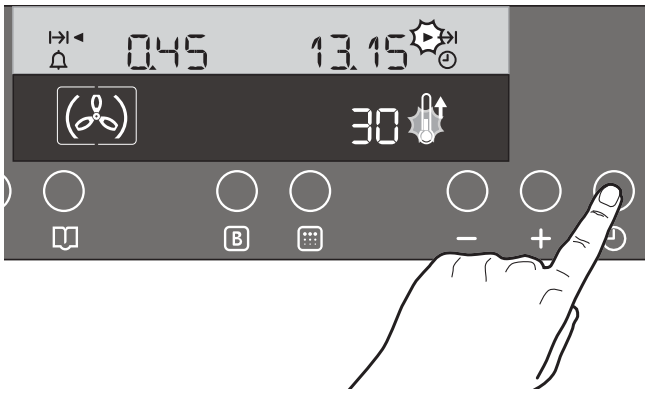


Fig. 14

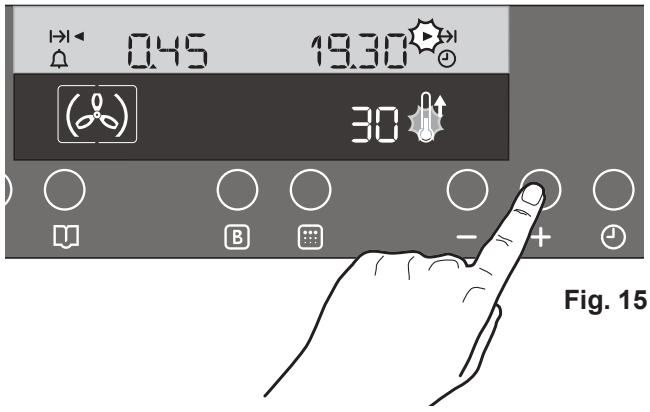


Fig. 15

Safety and Energy Saving Functions

Safety Cut-Off Function

The oven will switch off automatically if any change of setting is made, according to the table below (Fig. 16).

If temperature setting is:	the oven will switch off:
250°C	after 1 ½ hours
from 200 up to 245°C	after 5 ½ hours
from 120 up to 195°C	after 8 ½ hours
less than 120°C	after 12 hours

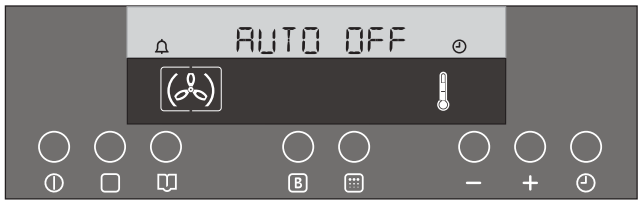


Fig. 16

☞ Child Safety Function

To avoid children switching on the oven, it is possible to lock the oven controls.

1. If the oven is on, switch if off by touching the "ON/ OFF" control ⏻.
2. Press controls ▢ and "▬" at the same time and keep them pressed for about 3 seconds. The Electronic Control beeps once and the message '**SAFE**' appears in the display (Fig. 17).
3. The oven is now locked. Neither oven functions nor temperatures can be selected.

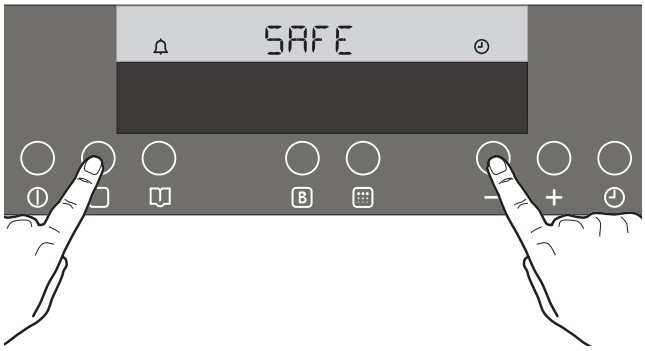


Fig. 17

To unlock the oven:

Press controls ▢ and "▬" at the same time and keep them pressed for about 3 seconds. The Electronic Control beeps once and the message '**SAFE**' goes off. The oven can now be operated.

☞ "Fast Heat Up" function (Booster)

After a cooking function has been selected and the temperature has been adjusted, the cavity will gradually heat up until the selected temperature is reached. This will take from 10 to 15 minutes, depending on selected function and temperature.
If it is necessary to reach the required temperature in a shorter time, the fast heat up function can be used.

1. Switch the oven on by touching the "ON/OFF" control ⏻.
2. Set the required cooking function and temperature as described in the previous pages.
3. Set the temperature by touching control "▬" or "+".
4. Touch the "Fast Heat Up Function" control Ⓑ. The temperature display shows "**FHU**" (Fig. 18).
5. If you touch the "Cooking Function" control ▢, the temperature display reverts to the selected temperature and symbol "**O**" flashes for 5 seconds (Fig. 19). During this intervel, you can adjust the temperature setting by touching control "▬" or "+".
6. When the required temperature is reached, the Electronic Control beeps for a short time, and the temperature display reverts to the selected temperature.

This function can be used with any cooking function or temperature.

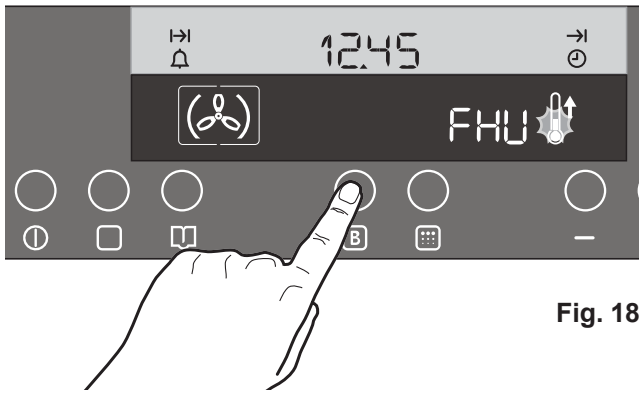


Fig. 18

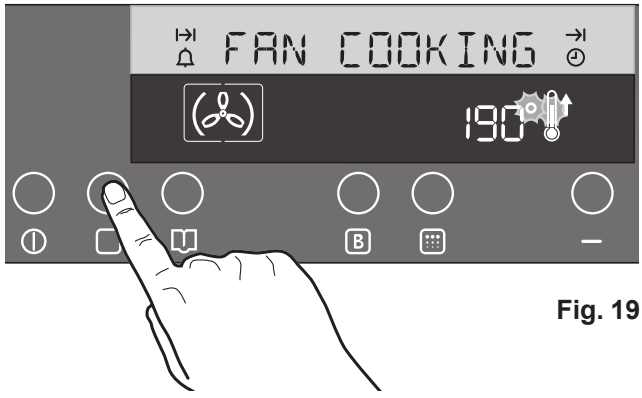


Fig. 19

Residual Heat Function

When a Cooking Duration time is set, the heating elements of the oven will automatically go off a few minutes before the end of the programmed time, and the oven will use the residual heat to finish your dishes without energy consumption. All current settings will be displayed until the Cooking Duration time is over.
This function will not operate when the Cooking Duration time is less than 15 minutes.

☞ "Demo" mode

This mode is intended to be used in the shops to demonstrate the oven functionality without any power consumption except the oven lamp. To activate this function the appliance should be off.

1. Press control B and "+" at the same time for approximately 2 seconds (Fig. 20). The Electronic Control beeps once.
2. When you touch control ⏻ to switch on the oven, the message "DEMO" appears on the upper section of the display (Fig. 21). You can then select any cooking function, but the oven will not heat up. The thermometer symbol will come on, but it will not flash nor rise.

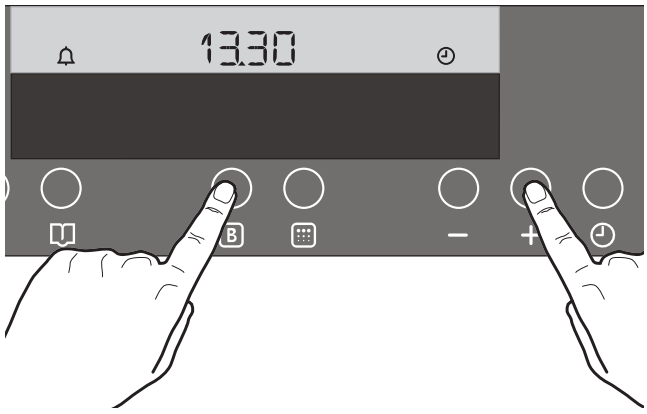


Fig. 20

To disable the demo mode:

Press control ⏻ to switch off the oven, then press control B and "+" at the same time for approximately 2 seconds. The Electronic Control beeps once and the oven is ready to operate.

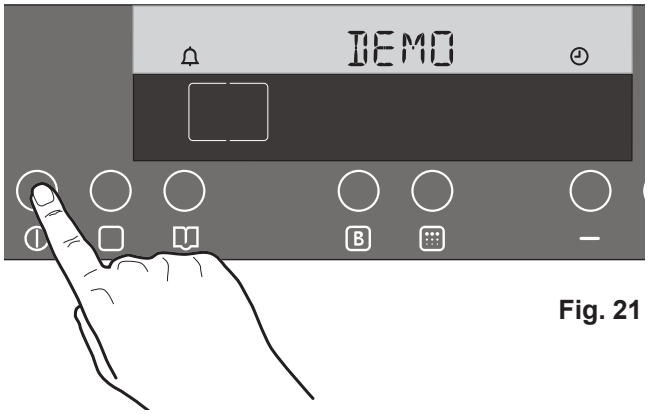


Fig. 21

☞ "Beep" Mode

You can choose to make The Electronic Control beep each time that a control is touched.
To enable this function, the oven must be off.

1. Press controls ▢ and "+" at the same time for about 3 seconds. The Electronic Control beeps once (Fig. 22).

To disable the "Beep" Function:

1. If the oven is on, touch control ⏻ to switch it off.
2. Press controls ▢ and "+" at the same time for about 3 seconds. The Electronic Control beeps once

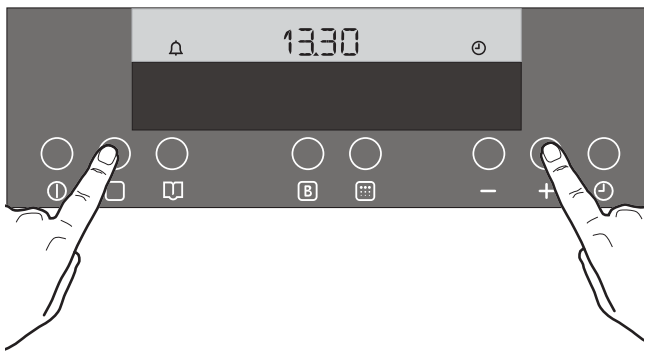


Fig. 22

Error code

The Oven Electronic Control does a continuous diagnostic check of the system. If some parameters are not correct, the control unit will stop the activated functions and the corresponding error code will be displayed.

The "Recipe Selection" Function

Some recipes have been stored into the Oven Electronic Control memory to allow you to cook ten different dishes using pre-set cooking functions, temperatures and cooking times.
The available recipes are listed at the bottom of this page.

To choose a recipe:

1. Touch the ON/OFF control ⏻ to switch on the oven;
2. Touch the "Recipe Selection Function" control 🕮 : the upper section of the display will show the name of the recipe, and symbol ◄ will come on near the "Cooking Duration" symbol |→|. This means that a cooking duration is already set in the memory. The lower section will show the symbol of the pre-set cooking function and the pre-set cooking temperature. Symbol "**O**" will flash at the right hand of the temperature display. (Fig. 23);
3. Symbol "**O**" flashing means that it is possible to adjust the pre-set temperature by touching control "**—**" or "**+**". Temperature level is adjusted in 5 degree steps. Please note that symbol "**O**" will flash for 5 seconds.
4. When 5 seconds elapse, symbol "**O**" will come off showing that the temperature level has been stored in the Electronic Control memory. The thermometer symbol rises slowly 🌡⇧, indicating the degree to which the oven is currently heated. The upper section of the display will now show the cooking duration at the left hand and the end of cooking time at the right hand (Fig. 24).
5. If you want, you can adjust both the cooking duration and the end of cooking time. Follow the instructions given in the previous pages.
6. When cooking time is over, the oven automatically switches off. You hear an acoustic alarm while symbol |→| flashes and the time display shows "**0.00**".
6. To switch off the acoustic alarm, touch any control.

Fig. 23

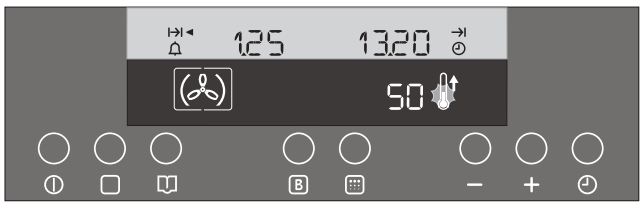


Fig. 24

ℹ You can interrupt the execution of the recipe at any time by touching control ⏻.

ℹ You cannot use the "Fast Heat Up" function once you selected a recipe with the "Recipe Selection" function.

Dish	Cooking Function	Pre-set temperature	Pre-set cooking time
Pork (2 kg)	Fan Oven	175°C	1 hour 25 minutes
Roastbeef (1 kg)	Fan Oven	200°C	50 minutes
Lamb	Fan Oven	175°C	1 hour 45 minutes
Duck	Fan Oven	160°C	2 hours
Turkey	Fan Oven	160°C	3 hours 5 minutes
Quiches	Conventional Oven	190°C	50 minutes
Potato Gratin	Conventional Oven	180°C	55 minutes
Pizza	Pizza Oven	190°C	25 minutes
Apple Pie	Fan Oven	175°C	40 minutes
Sponge Cake	Fan Oven	160°C	40 minutes

Using the Oven

Always cook with the oven door closed.

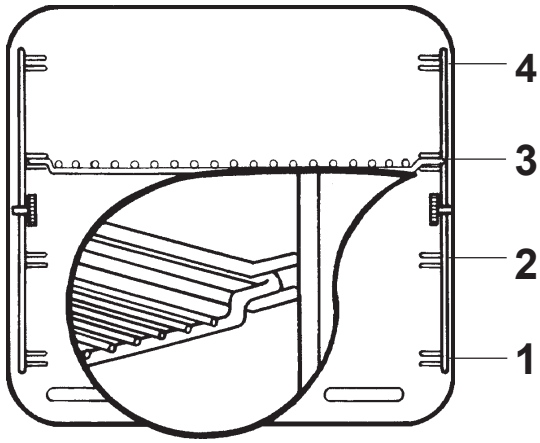
The heating elements do not work when the oven door is not completely closed.

*Stand clear when opening the drop down oven door. **Do not** allow it to fall open - support the door using the door handle, until it is fully open.*

The oven has four shelf levels, and is supplied with two shelves. The shelf positions are counted from the bottom of the oven as shown in the diagram.

It is important that these shelves are correctly positioned as shown in the diagram.

Do not place cookware directly on the oven base.



Attention! - Do not place objects on the oven base and do not cover any part of the oven with aluminium foil while cooking, as this could cause a heat build-up which would affect the baking results and damage the oven enamel. Always place pans, heat-resisting pans and aluminium trays on the shelf which has been inserted in the shelf runners.

Hints and Tips

Condensation and Steam

The oven is supplied with an exclusive system which produces a natural circulation of air and the constant recycling of steam. This system makes it possible to cook in a steamy environment and keep the dishes soft inside and crusty outside. Moreover, the cooking time and energy consumption are reduced to a minimum. During cooking steam may be produced which can be released when opening the oven door. This is absolutely normal.

However, always stand back from the oven when opening the oven door during cooking or at the end of it to allow any build up of steam or heat to release.

When food is heated, it produces steam in the same way as a boiling kettle does. When steam comes in contact of the oven door glass, it will condense and produce water droplets. To reduce condensation, ensure the oven is well heated before placing food in the oven cavity.
A short oven pre-heating (about 10 minutes) will then be necessary before anycooking. We recommend you to wipe away condensation after each use of the appliance.

Cookware

- Use any oven proof cookware which will withstand temperatures of 250°C.
- Baking trays, oven dishes, etc. should not be placed directly against the grid covering the fan at the back of the oven, or placed on the oven base.
- Do not use baking trays larger than 30 cm x 35 cm (12 in x 14 in) as they will restrict the circulation of heat and may affect performance.

The effects of dishes on cooking results

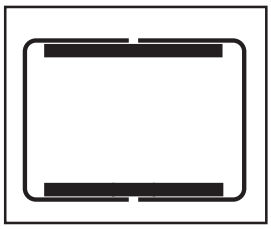
Dishes and tins vary in their thickness, conductivity, colour, etc. which affects the way they transmit heat to the food inside them.

A Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and base browning.

B Enamelled cast iron, anodized aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and base browning.

The Conventional Oven

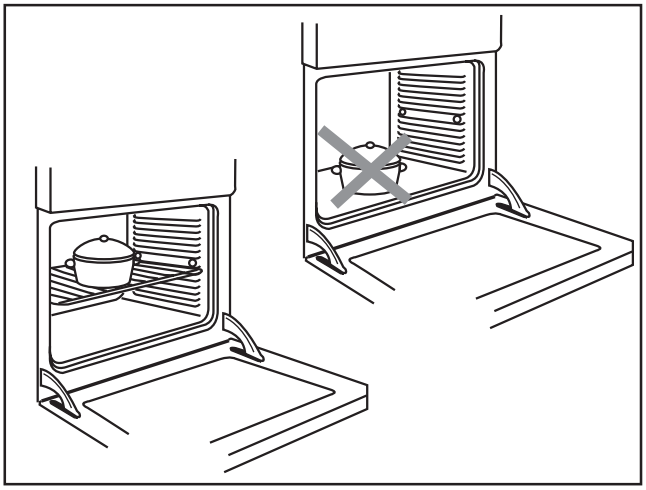
When using this setting, heat comes from both the top and bottom elements. This allows you to cook on a single level and is particularly suitable for dishes which require extra base browning such as quiches and flans.
Gratins, lasagnes and hotpots which require extra top browning also cook well in the conventional oven. This form of cooking gives you the opportunity to cook without the fan in operation.



CONVENTIONAL OVEN FUNCTION SYMBOL
PRE-SET TEMPERATURE: 200°C
TEMPERATURE SELECTION: 50°C - 250°C

How to Use the Conventional Oven

1. Switch the oven on by touching the "ON/OFF" control ⏻.
2. Select the Conventional Oven Function by touching the Cooking Functions Control control ▢ until the symbol ⎓ appears in the display.
3. If necessary adjust temperature setting using the "**+**" or "**–**" controls.



Bottom oven element only ▭

This function is particularly useful when blind-baking pastry. It may also be used to finish off quiches or flans to ensure the base pastry is cooked through.
Pre-set temperature is 250°C.

Top oven element only ⎓

This function is particularly useful to finish off quiches or flans to ensure the top pastry is cooked through.
Pre-set temperature is 250°C.

THINGS TO NOTE

During cooking, the cooling fan will operate in the same way as described for the fan oven function.

Hints and Tips

The middle shelf position allows for the best heat distribution. To increase base browning simply lower the shelf position. To increase top browning, raise the shelf position.
The material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark, heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and give less base browning.
Always place dishes centrally on the shelf to ensure even browning.
Stand dishes on suitably sized baking trays to prevent spillage onto the base of the oven and make cleaning easier.
Do not place dishes, tins or baking trays directly on the oven base as it becomes very hot and damage will occur.
For faster preheating use the Fast Heat-Up Function.
Single level cooking gives best results. If you require more than one level cooking use the fan cooking function.

The Fan Oven

The air inside the oven is heated by the element around the fan situated behind the back panel. The fan circulates hot air to maintain an even temperature inside the oven.

The advantages of cooking with this function are:

- **Faster Preheating**
  As the fan oven quickly reaches temperature, it is not usually necessary to preheat the oven although you may find that you need to allow an extra 5-7 minutes on cooking times. For recipes which require higher temperatures, best results are achieved if the oven is preheated first, e.g. bread, pastries, scones, souffles, etc.
- **Lower Temperatures**
  Fan oven cooking generally requires lower temperatures than conventional cooking.
  Follow the temperatures recommended in the cooking chart. Remember to reduce temperatures by about 20-25°C for your own recipes which use conventional cooking.
- **Even Heating for Baking**
  The fan oven has uniform heating on all shelf positions. This means that batches of the same food can be cooked in the oven at the same time. However, the top shelf may brown slightly quicker than the lower one.
  This is quite usual. There is no mixing of flavours between dishes.

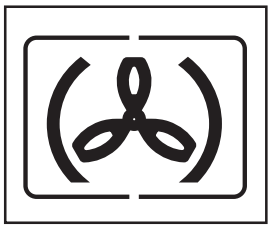
1. Switch the oven on by touching the "ON/OFF" control ⏻.
2. Touch the Cooking Functions Control control ▢ and select the “Fan Cooking” function.
3. If necessary adjust temperature setting using the “+“ or “–“ controls.

THINGS TO NOTE

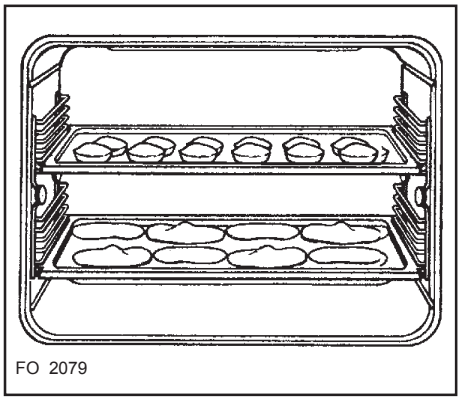
- The oven light will come on when the oven is switched on.
- The cooling fan will operate continually during cooking. It may run on after the oven is switched off to keep the controls cool. This is quite normal.

NOTE

The action of the cooling fan will depend on how long the oven has been used and at what temperature. It may not switch on at all at lower temperature settings nor run on where the oven has only been used for a short time.



FAN OVEN FUNCTION SYMBOL
PRE-SET TEMPERATURE: 175°C
TEMPERATURE SELECTION: 50°C - 250°C



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Hints and Tips

Shelf positions are not critical, but make sure the shelves are evenly spaced.

When cooking more than one dish in the fan oven, place dishes centrally on the shelves rather than several dishes on one shelf.

When the oven is full, you may need to allow a slightly longer cooking time.

A shelf may be placed on the floor of the oven. Place dishes on a shelf in this position rather than on the oven base, to allow air circulation around the food.

When the oven is full of the same food, e.g. equal trays of small cakes or equal size victoria sandwich cakes, then they will be cooked in the same time and removed from the oven together. When different sizes of trays or types of food, e.g. biscuits and cakes are cooked, they will not necessarily be ready together.

The fan oven can be used to heat foods through without thawing first, e.g. fruit tarts, mince pies, sausage rolls, and other small pastry items. Use a temperature of 190-200°C and allow 20-40 minutes (depending on the quantity of food in the oven).

The use of too high temperatures can cause uneven browning. Check with the recommendations for oven temperatures given in the cooking charts, but be prepared to adjust the temperature by 10°C if necessary. Remember to reduce temperatures by about 20-25 °C for your own conventional recipes.

The meat tin **should not** be placed on a heated hotplate or burner as this may cause the enamel to crack.

Cooking Chart- Conventional and Fan Oven

Cooking times in the tables do not include pre-heating. We recommend to pre-heat the oven for about 10 minutes before cooking.

Weight (gr.)	TYPE OF DISH	Traditional Cooking		Fan Oven		Cooking time	NOTES
		Level	temp. °C	Level	temp. °C	minutes	
	CAKES						
	Whisked recipies	2	170	2 (1 and 3)*	160	45 ~ 60	In cake mould
	Shortbread dough	2	170	2 (1 and 3)*	160	20 ~ 30	In cake mould
	Butter-milk cheese cake	1	160	2	150	60 ~ 80	In cake mould
	Apple cake	1	180	2 (1 and 3)*	170	40 ~ 60	In cake mould
	Strudel	2	175	2	150	60 ~ 80	
	Jam-tart	2	175	2 (1 and 3)*	160	30 ~ 40	
	Fruit cake	1	175	1	160	45 ~ 60	In bread tin
	Sponge cake	1	175	2 (1 and 3)*	160	30 ~ 40	In cake mould
	Christmas cake	1	170	1	160	40 ~ 60	In cake mould
	Plum cake	1	170	1	160	50 ~ 60	In bread tin
	Small cakes	2	175	2 (1 and 3)*	160	25 ~ 35	In baking tray
	Biscuits	2	160	2 (1 and 3)*	150	20 ~ 30	In baking tray
	Meringues	2	100	2 (1 and 3)*	100	90 ~ 120	In baking tray
	Buns	2	190	2 (1 and 3)*	180	12 ~ 20	In baking tray
	Pastry: Choux	2	200	2 (1 and 3)*	190	15 ~ 25	In baking tray
	BREAD AND PIZZA						
1000	White bread	1	190	2	180	40 ~ 60	1-2 pieces
500	Rye bread	1	190	1	180	30 ~ 45	In bread tin
500	Bread rolls	2	200	2 (1 and 3)*	175	20 ~ 35	6-8 rolls
250	Pizza	1	210	2 (1 and 3)*	190	15 ~ 30	on baking tray
	FLANS						
	Pasta flan	2	200	2 (1 and 3)*	175	40 ~ 50	in mould
	Vegetable flan	2	200	2 (1 and 3)*	175	45 ~ 60	in mould
	Quiches	1	200	2 (1 and 3)*	180	35 ~ 45	in mould
	Lasagne	2	180	2	160	45 ~ 60	in mould
	Cannelloni	2	200	2	175	40 ~ 55	in mould
	MEAT						
1000	Beef	2	190	2	175	50 ~ 70	On grid
1200	Pork	2	180	2	175	100 ~ 130	On grid
1000	Veal	2	190	2	175	90 ~ 120	On grid
1500	English roast beef						
1500	rare	2	210	2	200	50 ~ 60	On grid
1500	medium	2	210	2	200	60 ~ 70	On grid
1500	well done	2	210	2	200	70 ~ 80	On grid
2000	Shoulder of pork	2	180	2	170	120 ~ 150	With rind
1200	Shin of pork	2	180	2	160	100 ~ 120	2 pieces
1200	Lamb	2	190	2	175	110 ~ 130	Leg
1000	Chicken	2	190	2	175	60 ~ 80	Whole
4000	Turkey	2	180	2	160	210 ~ 240	Whole
1500	Duck	2	175	2	160	120 ~ 150	Whole
3000	Goose	2	175	2	160	150 ~ 200	Whole
1200	Rabbit	2	190	2	175	60 ~ 80	Cut in pieces
1500	Hare	2	190	2	175	150 ~ 200	Cut in pieces
800	Pheasant	2	190	2	175	90 ~ 120	Whole
	Meat loaf	2	180	2	160	40 ~ 60	in bread pan
	FISH						
1200	Trout/Sea bream	2	190	2 (1 and 3)*	175	30 ~ 40	3-4 fishes
1500	Tuna fish/Salmon	2	190	2 (1 and 3)*	175	25 ~ 35	4-6 fillets

This chart is intended as a guide only. It may be necessary to increase or decrease the temperature to suit your individual requirements. Only experience will enable you to determine the correct setting for your personal requirements.

If you wish to cook more than one dish at the same time, we suggest that you change the cooking levels of your dishes during the last 5-10 minutes in order to obtain a more uniform colour of your dishes.

(*) If you need to cook more than one dish at the same time, we recommend you to place them on the levels quoted between brackets. Shelf positions are counted from bottom of the oven.

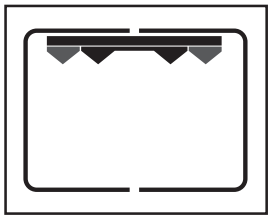
Grilling

Grilling must be carried out with the oven door closed.
The grill pan handles must be removed from the pan during grilling. *Always use oven gloves to remove and replace the grill pan handles.*
Ensure that you ***support*** *the grill pan when removing it from the oven.*

How to Use the Double Grill

1. Switch the oven on by touching the "ON/OFF control ⏻.
2. Select the Double Grill function by touching the Cooking Functions Control control ▢ until the symbol appears in the display.
3. If necessary adjust temperature setting using the "+" or "−" controls.
4. Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking.

Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf as necessary, during cooking.
During cooking, the cooling fan and the thermostat control light will operate in the same way as described for the fan oven function.

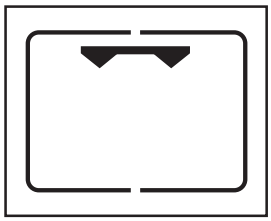


DOUBLE GRILL FUNCTION SYMBOL
PRE-SET TEMPERATURE: 250°C
TEMPERATURE SELECTION 50°C - 250°C

How to Use the Grill Element

The inner grill provides quick direct heat to the central area of the grill pan. Use the inner grill element for cooking small quantities, it can help to save energy.

1. Switch the oven on by touching the "ON/OFF control ⏻.
2. Select the Grill Element by touching the Cooking Functions Control control ▢ until the symbol appears on the display.
3. If necessary adjust temperature setting using the "+" or "−" controls.
4. Adjust the grid and grill pan runner position to allow for different thicknesses of food and follow the instructions for grilling.

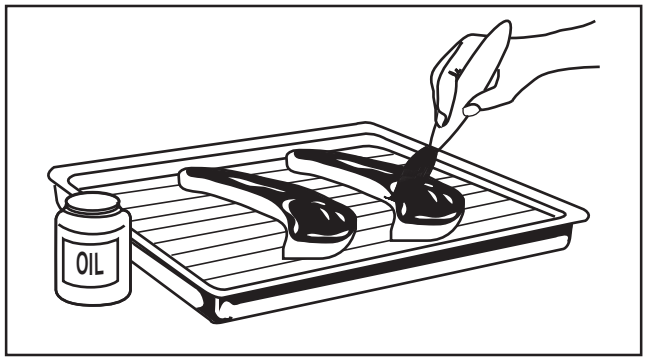


GRILL ELEMENT SYMBOL
PRE-SET TEMPERATURE: 250°C
TEMPERATURE SELECTION 50°C - 250°C

Hints and Tips

- Most foods should be placed on the grid in the grill pan to allow maximum circulation of air to lift the food out of the fats and juices. Food such as fish, liver and kidneys may be placed directly on the grill pan, if preferred.
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats. When toasting bread, we suggest that the top runner position is used. The food should be turned over during cooking, as required.

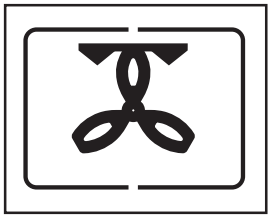
The grill element is controlled by the thermostat. During cooking, the grill cycles on and off to prevent overheating.



How to Use the Thermal Grill

Thermal grilling offers an alternative method of cooking food items normally associated with conventional grilling. The grill element and the oven fan operate alternately, circulating hot air around the food. The need to check and turn the food is reduced. Thermal grilling helps to minimise cooking smells in the kitchen.
With the exception of toast and rare steaks, you can thermally grill all the foods you would normally cook under a conventional grill. Cooking is more gentle, therefore food generally takes a little longer to cook with thermal grilling compared with conventional grilling. One of the advantages is that larger quantities can be cooked at the same time.

1. Switch the oven on by touching the "ON/OFF control ⏻.
2. Select the Thermal Grilling Oven Function by touching the Cooking Functions Control control ▢ until the symbol appears on the display.
3. If necessary, touch "+" or "—" controls to adjust the temperature setting.
4. Adjust the grid and grill pan runner position to allow for different thicknesses of food and follow the instructions for grilling.



THERMAL GRILLING
PRE-SET TEMPERATURE: 180°C
TEMPERATURE SELECTION 50°C - 200°C
DO NOT EXCEED 200°C

Hints and Tips

Prepare foods in the same way as for conventional grilling. Brush lean meats and fish lightly with a little oil or butter to keep them moist during cooking.

Cooking Chart - Grilling

Cooking times in the tables do not include pre-heating. We recommend to pre-heat the oven for about 10 minutes before cooking.
A general guide to cooking times is given below but these times may vary slightly depending on the thickness and quantity of food being cooked.

Grilling ▔ - ▬

TYPE OF DISH	Quantity		Grilling		Cooking time (minutes)	
	Pieces	Weight	Level 4 3 2 1	temp. °C	Upper side	Lower side
Fillet steaks	4	800	3	250	12 ~ 15	12 ~ 14
Beef-steaks	4	600	3	250	10 ~ 12	6 ~ 8
Sausages	8	—	3	250	12 ~ 15	10 ~ 12
Pork chops	4	600	3	250	12 ~ 16	12 ~ 14
Chicken (cut in two)	2	1000	3	250	30 ~ 35	25 ~ 30
Kebabs	4	—	3	250	10 ~ 15	10 ~ 12
Chicken (breast)	4	400	3	250	12 ~ 15	12 ~ 14
Hamburger	6	600	3	250	10 ~ 15	8 ~ 10
Fish (fillets)	4	400	3	250	12 ~ 14	10 ~ 12
Sandwiches	4-6	—	3	250	5 ~ 7	—
Toast	4-6	—	3	250	2 ~ 4	2 ~ 3

Thermal grilling (Select a maximum temperature of 200°C)

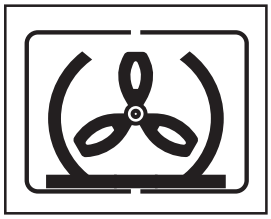
TYPE OF DISH	Quantity (gr.)	Shelf level	Temp. °C	Time in minutes	
				lower side	upper side
Rolled joints (turkey)	1000	3	200	30 ~ 40	20 ~ 30
Chicken (cut in two)	1000	3	200	25 ~ 30	20 ~ 30
Chicken legs	—	3	200	15 ~ 20	15 ~ 18
Quail	500	3	200	25 ~ 30	20 ~ 25
Vegetable gratin	—	3	200	20 ~ 25	—
St. Jacques shells	—	3	200	15 ~ 20	—
Mackerel	—	3	200	15 ~ 20	10 ~ 15
Fish slices	800	3	200	12 ~ 15	8 ~ 10

(*) Food should be turned during cooking using these times as a guide.
The times quoted above are given as a guide and should be adjusted to suit personal taste.

Pizza Oven

The bottom element provides direct heat to the base of pizzas, quiches or pies, while the fan ensures air is circulated to cook the pizza toppings or pie fillings.
To obtain the best results use the lower shelf levels.

1. Switch the oven on by touching the "ON/OFF control ⏻.
2. Select the Pizza Oven Function by touching the Cooking Functions Control control ▢ until the symbol appears on the display.
3. If necessary, touch "+" or "—" controls to adjust the temperature setting.



PIZZA OVEN FUNCTION SYMBOL
PRE-SET TEMPERATURE: 175°C
TEMPERATURE SELECTION: 50°C - 250°C

Pizza Oven

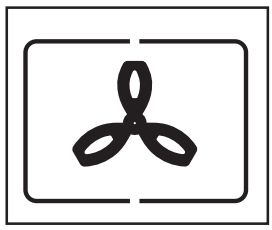
Cooking times in the tables do not include pre-heating. We recommend to pre-heat the oven for about 10 minutes before cooking.

Weight (gr.)	TYPE OF DISH	Pizza function		Cooking time	NOTES
		Level (4 3 2 1)	temp. °C	minutes	
700	Pizza, large	1	200	15 ~ 25	on baking tray
500	Pizza, small	1	200	10 ~ 20	on baking tray or on grid
500	Bread rolls	1	200	15 ~ 25	on baking tray

The times quoted above are given as a guide and should be adjusted to suit personal taste.

Defrosting

The oven fan operates without heat and circulates the air, at room temperature, inside the oven. This increases the speed of defrosting. However, please note that the temperature of the kitchen will influence the speed of defrosting. This function is particularly suitable for defrosting delicate food which could be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.



DEFROSTING FUNCTION SYMBOL
TEMPERATURE SETTING CANNOT BE CHANGED

How to Use Defrosting

1) Switch the oven on by touching the "ON/OFF control ⏻.
2) Select the Defrosting Oven Function by touching the Cooking Functions Control control ▢ until the symbol appears in the display.
3) The display will show the indication "**def**".

Hints and Tips

- Cover food with a lid, aluminium foil or plastic film to prevent drying out during defrosting.
- ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.
- Frozen food should be placed in a single layer when ever possible and turned over half way through the defrosting process.
- Only joints of meat and poultry up to 2 kg. (4 lb.) are suitable for defrosting in this way.

Cleaning the Oven

Before cleaning always allow the cooling fan to cool the oven down before switching off at the electricity supply.

This appliance cannot be cleaned with steam or with a steam cleaning machine.

The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.

Cleaning materials

Before using any cleaning materials on your oven, check that they are suitable and that their use is recommended by the manufacturer.
Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided.

External cleaning

Regularly wipe over the control panel, oven door and door seal using a soft cloth well wrung out in warm water to which a little washing-up liquid has been added.

To prevent damaging or weakening the door glass panels avoid the use of the following:

- *Household detergent and bleaches*
- *Impregnated pads unsuitable for non-stick saucepans*
- *Brillo/Ajax pads or steel wool pads*
- *Chemical oven pads or aerosols*
- *Rust removers*
- *Bath/Sink stain removers*

Clean the outer and inner door glass using warm soapy water. Should the inner door glass become heavily soiled it is recommended that a cleaning product such as Hob Brite is used. Do not use paint scrapers to remove soilage.

DO NOT clean the oven door while the glass panels are warm. If this precaution is not observed the glass panel may shatter.
If the door glass panel becomes chipped or has deep scratches, the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Contact your local Service Force Centre who will be pleased to advise further.

Oven Shelves

The shelf supports can be removed for easy cleaning (see diagrams 1 and 2 in the following page).
To clean the oven shelves, soak in warm soapy water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth.

Pyrolytic cleaning

The oven cavity is coated with a special enamel resistant to high temperatures.
During the pyrolytic cleaning operation, the temperature inside the oven can reach about 500°C thus burning food residuals.
For your security, during the pyrolityc cleaning operation, the oven door automatically locks when the temperature inside the oven approaches about 300°C.
Upon completion of the cleaning operation, the oven door will be locked until the oven cavity has cooled down.
The cooling fan operates during cooking until the oven has cooled down. After cooking, it is advisable to remove all the food residues with a wet sponge.

However, from time to time, it will be necessary to do a more complete and thorough cleaning, using the pyrolytic cleaning function. You can select two different levels of pyrolytic cleaning depending on how dirty the oven is.

If the oven cavity is not very dirty, we recommend that you select the pyrolytic 1 function (P I) on the programmer display.

It is advisable to wipe the oven over with a soft sponge soaked in warm water after each pyrolytic cleaning cycle is carried out.

If the oven cavity is very dirty, we advise you to select the pyrolytic 2 function (P 2) on the programmer display.

During the pyrolytic cleaning function, it is not possible to use the oven for 2 hours when selecting the Pyr 1 function and up to 2 1/2 hours when the Pyr 2 function is active.

How to use the pyrolytic cleaning function

Before activating the pyrolytic cleaning function, remove any excessive spillage and make sure that the oven is empty.
Do not leave anything inside the oven cavity (e.g. pans, grids, baking tray, dripping pan, etc.) as this could heavily damage them.

Before activating the pyrolytic cleaning function, remove the oven shelves and shelf supports.

To remove the oven shelves and the shelf supports proceed as follows:

1. keep the shelf support in position with the other hand (diagram 1);
2. then, disengage the rear hook and take off the shelf support (diagram 2).

Please, ensure the retaining nuts are secure when refitting the shelf support.

Ensure that the oven door is closed before activating the pyrolytic cleaning function.

When the pyrolytic cleaning function is on, it is advisable not to use a hob if it is fitted above the oven. This could cause overheating and damage to both appliances.

During the pyrolytic cleaning cycle the oven door becomes hot. Children should be **kept away** until it has cooled.

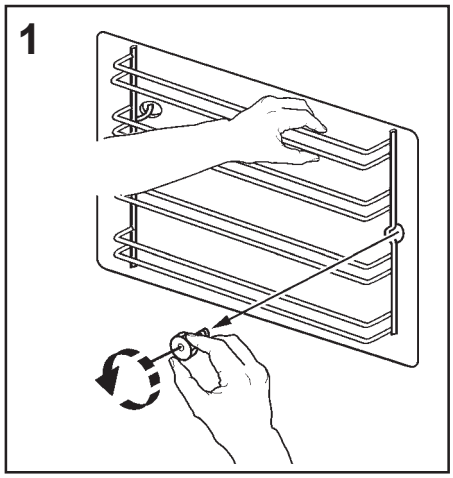
The following pyro levels are available:
Pyrolytic 1 (PYRO 1) time : 2 h = 30 min heat-up +1 h at 480°C + 30 min cooling down.
Pyrolytic 2 (PYRO 2) time : 2 h 30 min. = 30 min heat-up +1 h 30 min at 480°C + 30 min cooling down.

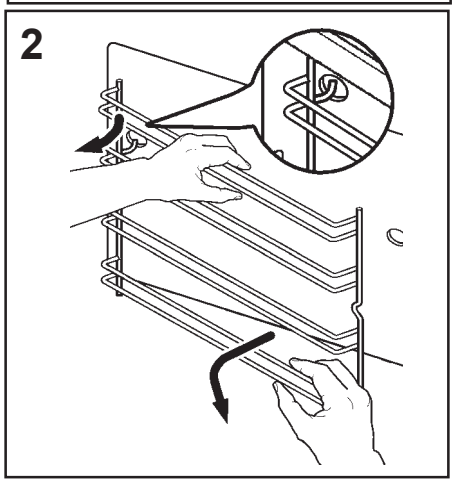
The pyro duration time cannot be changed.

To activate the pyrolytic cleaning function proceed as follows:

1. Touch control ⏻ to switch on the oven.
2. Touch control ▢ as often as necessary, until the "Pyro" function symbol ▭ (PYRO 1-level 1) will appear on the display (Fig. 25).
3. Touch controls '−' or '+' to select the pyrolytic 1 (PYRO 1) or pyrolytic 2 (PYRO 2) function (Fig. 26).
4. Once you have chosen the desired pyrolytic function, the "Pyro" writing will flash on the display waiting for confirmation to start the pyrolytic cleaning function.
5. To confirm which pyrolytic function you desire, touch control ⊞, the "Pyro" text will stop flashing, the oven lamp will switch off and the pyrolytic cleaning cycle starts (Fig. 27).

   As soon as the oven heats up, the thermometer symbol rises slowly 🌡, indicating that the temperature inside the oven is increasing.





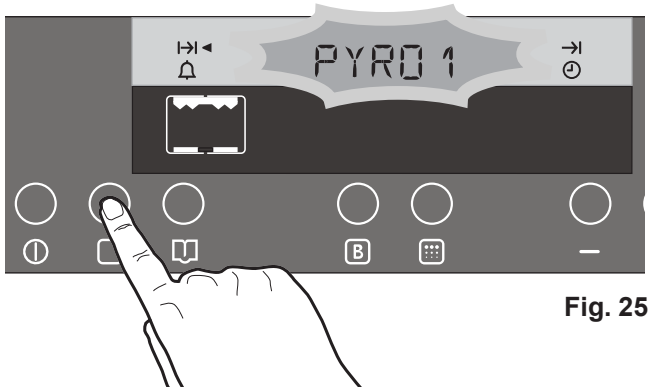


Fig. 25

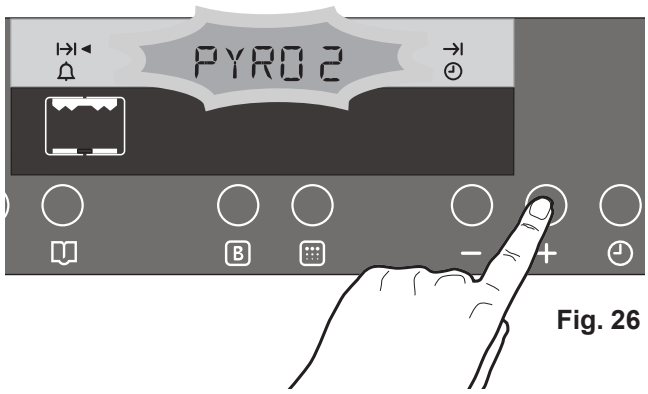


Fig. 26

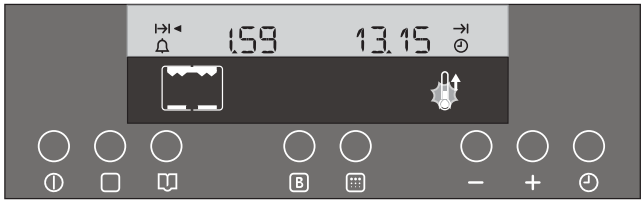


Fig. 27

5. After some time, the door lock will be activated and the related symbol will be displayed (Fig. 28).

   At this time control ▢ is no more active.

At the end of the pyrolitic cleaning process, the display shows the time of day. The oven door is locked.
Once the oven has cooled down, an acoustic signal will be emitted and the door will unlock.
To stop the pyrolytic cleaning cycle at any time, touch control ⏻ .

NOTE: The time indication includes the cooling down time.

If you select a cooking function while the pyrolytic function is active, the cleaning cycle will be interrupted.
If the oven door lock is activated, it is impossible to select any cooking function until the door lock is off.

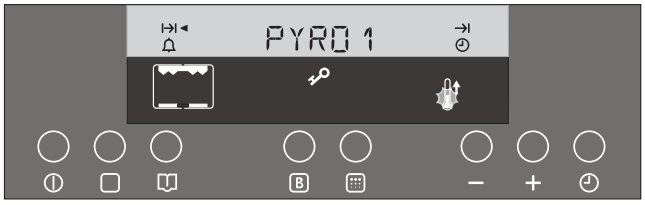


Fig. 28

To programme the pyrolytic cleaning cycle (delayed start, automatic stop)

If you desire, you can programme the starting and ending time of the pyrolytic cleaning cycle.

1. Touch control ⏻ to switch on the oven.
2. Touch control ▢ as often as necessary, until the "Pyro" function symbol ▭ (PYRO 1-level 1) appears flashing in the display.
3. Touch controls '−' or '+' to select the pyrolytic 1 (PYRO 1) or pyrolytic 2 (PYRO 2) function.
4. Once you have chosen the desired pyrolytic function, "the "Pyro" writing will flash in the display waiting for confirmation to start the pyrolytic cleaning function.

   At this time, touch the time function control 🕒 until The "End of Cooking" symbol →| and the arrow symbol ► will flash (Fig. 29). The control panel will display the end of the cleaning cycle (that is, the actual time + cooking duration time).
5. Touch controls '−' or '+' to select the required end of cycle time. Then, the "Pyro" writing starts flashing, the oven lamp switches off and the pyrolytic cleaning cycle will start at the set time.
6. After some time, the door lock will be activated and the related symbol will be displayed.

At the end of the pyrolitic cleaning process, the display shows the time of day. The oven door is locked.
Once the oven has cooled down, an acoustic signal will be emitted and the door will unlock.
To stop the pyrolytic cleaning cycle at any time, touch control ⏻ .

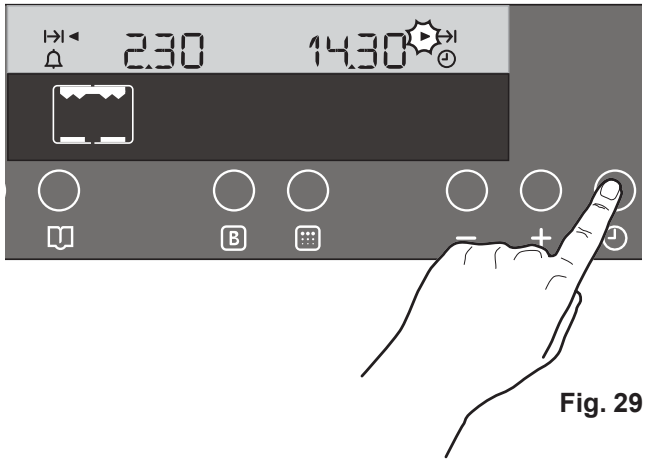


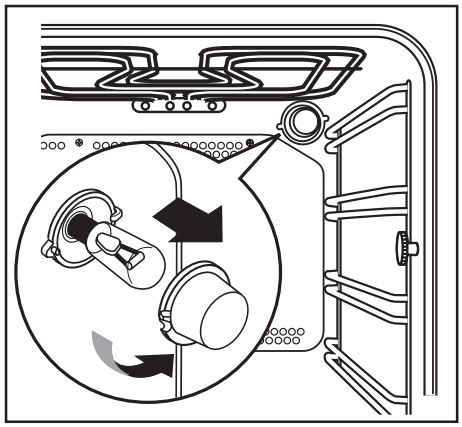
Fig. 29

Replacing the Oven Light

If the oven bulb needs replacing, it must comply with the following specifications:

- Electric power: 40 W,
- Electric rate: 230 V (50 Hz),
- Resistant to temperatures of 300°C,
- Connection type: E14.

These bulbs are available from your local Service Force Centre.



☞ To replace the faulty bulb:

1. Ensure the oven is disconnected from the electrical supply.
2. Turn the glass cover anticlockwise.
3. Remove the faulty bulb and replace with the new one.
4. Refit the glass cover.
5. Reconnect to the electrical supply.

Cleaning The Oven Door

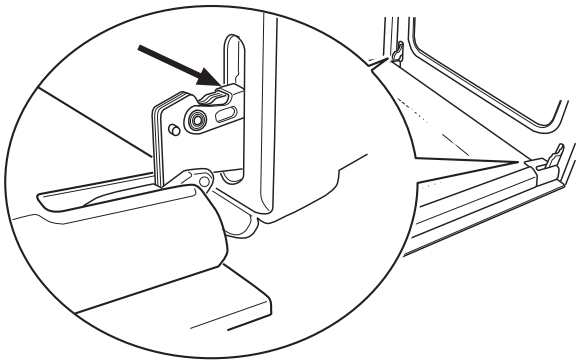
The oven door is made up of four glasses.
It is possible to remove them for easier cleaning.

Warning - The oven door may bang shut if you try to extract the inner glasses when the oven door is still fitted to the oven.

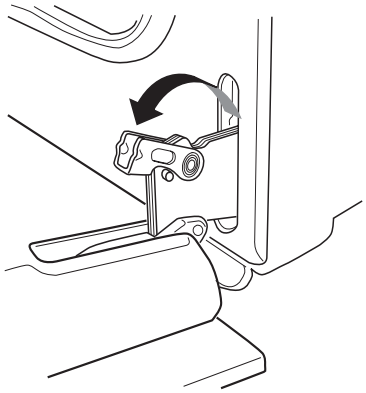
Before cleaning the oven door, we recommend you to remove it from the oven.

Proceed as follows:

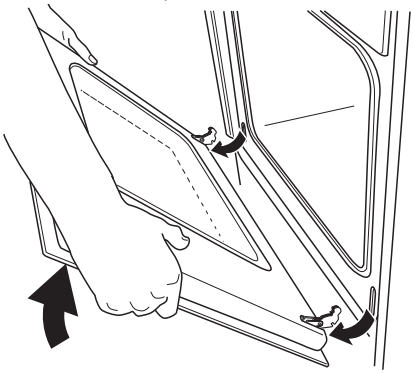
1. open the oven door completely and locate the two hinges which link the door to the oven;



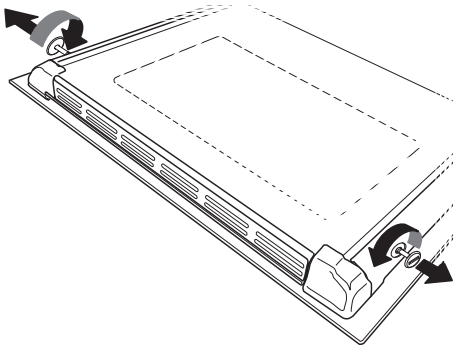
2. unlock and turn the small levers located on the two hinges;



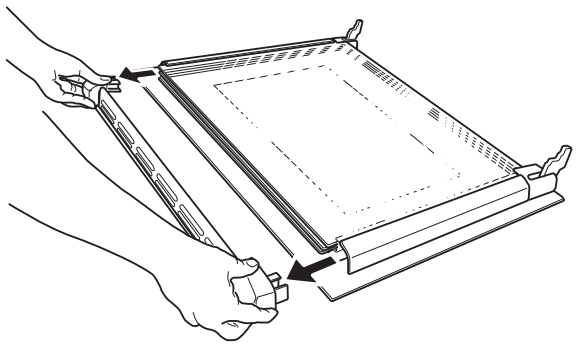
3. handle the door by its left- and right-hand sides, then slowly turn it towards the oven until it is half-closed; at this point, gently pull the oven door away from the oven frame;



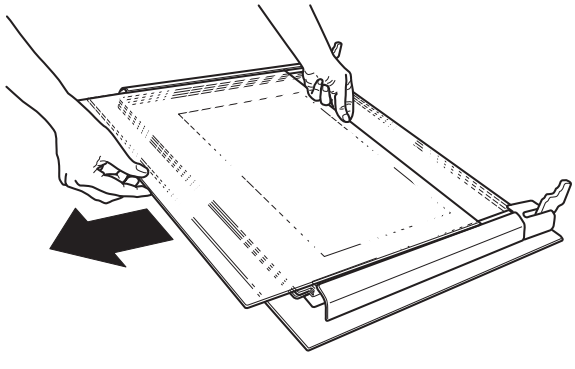
4. place the oven door on a solid surface, being careful to avoid the glass becoming scratched. Then remove the two screws located on the sides of the oven door;



5. extract the inner glass support;



6. gently extract the three inner glasses, starting with the uppermost one first.

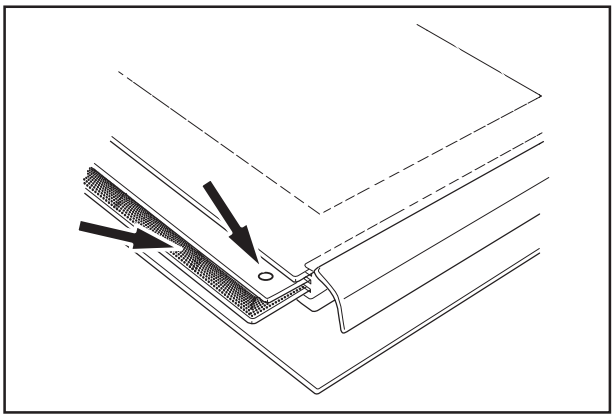


Clean the oven door glass with warm water and a soft cloth only. Never use harsh abrasives as they could damage the special heat-resistant surface of the inner glasses.
Once the cleaning is carried out, refit the oven door, following the procedure in reverse.

The two glasses in the middle are special glasses that have been treated to resist heat. They are marked with a small dot located on a corner and a black frame respectively.

It is important that, when refitting the oven door, the inner glasses are fixed in the right position.

To check if this operation has been carried out correctly, when inserting the glass, make sure that the surface of the glass marked with a black frame looks downwards and that the dot is located on the upper left corner of the glass (see diagram).



DO NOT clean the oven door while the glass panels are warm. If this precaution is not observed the glass panels may shatter.
If the door glass panels become chipped or have deep scratches, the glasses will be weakened and must be replaced to prevent the possibility of the panel shattering. Contact your local Service Force Centre who will be pleased to advise further.

Something not working

If the oven is not working correctly, please carry out the following checks, before contacting your local Service Centre.
IMPORTANT: If you call out an engineer to a fault listed below, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

SYMPTOM	SOLUTION
■ The oven does not come on.	◆ Touch the OVEN ON control, then select a cooking function. ◆ Check the fuse and ensure the socket switch or the switch from the mains supply to the oven are ON.
■ The oven light does not come on.	◆ Switch on the oven using push control 1. ◆ Check the light bulb, and replace it if necessary (see "Replacing the Oven Light")
■ It takes too long to finish the dishes, or they are cooked too fast.	◆ The temperature may need adjusting ◆ Refer to the cooking function sections and to any cooking chart provided
■ Steam and condensation settle on the food and the oven cavity.	◆ Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed.
■ The electronic programmer does not work.	◆ Check the instructions for the timer.
■ The oven fan is noisy.	◆ Check that shelves and bakeware are not vibrating in contact with the oven back panel.
■ Error code, for example "POBERR 80" appears on the control panel.	◆ Take note of the error code and contact an authorised Service Centre.
■ The display shows "12.00".	◆ Set the time of day (see chapter "How the set the time of day").

Service and Spare Parts

SERVICE FORCE

In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Zanussi Service Force Centre by telephoning:

0870 5 929929

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.
For the address of your local Service Force Centre and further information about Service Force, please visit the website at www.serviceforce.co.uk
Before calling out an engineer, please ensure you have read the details under the heading “Something Not Working.”
When you contact the Service Force Centre you will need to give the following details:
1. Your name, address and post code
2. Your telephone number
3. Clear and concise details of the fault
4. The model and serial number of the appliance (found on the rating plate)
5. The purchase date

Customer Care Department

For general enquiries concerning your Zanussi appliance or for further information on Zanussi products, please contact our Customer Care Department by letter or telephone at the address below or visit our website at www.zanussi.co.uk

Customer Care Department

Zanussi
55-77 High Street
Slough
Berkshire
SL1 1DZ
08705 727727 (*)

* calls to this number may be recorded for training purposes.

For Customer Service in the Republic of Ireland please contact us at the address below:

ZANUSSI
Electrolux Group (Ire) Ltd.
Long Mile Road
Dublin 12
Republic of Ireland

Tel: + 353 (0) 1 4090751
e-mail: service.eid@electrolux.ie

Guarantee Conditions

Zanussi Guarantee conditions

We, Zanussi, undertake that if, within 24 months of the date of the purchase, this Zanussi appliance or any part thereof is proved to be defective by any reason only of faulty workmanship or materials, we will, at our option, repair or replace the same FREE OF ANY CHARGE for labour, materials or carriage on condition that:

* The appliance has been correctly installed and used only on the gas and electricity supply stated on the rating plate.
* The appliance has been used for normal domestic purpose only, and in accordance with the manufacturer's instructions.
* The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
* All service work under this guarantee must be undertaken by a Zanussi Service Centre.
* Any appliance or defective part replaced shall become the Company's property.
* This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am and 5.30pm** Monday to Friday**.** Visits may be available outside these hours, in which case a **premium** will be charged.

Exclusions

This guarantee does not cover:

* Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
* Costs incurred for calls to put right an appliance which is improperly installed or calls to appliance outside the United Kingdom.
* Appliances found to be in use within a commercial or similar environment, plus those which are the subject to rental agreements.
* Products of Zanussi manufacture which are not marketed by Zanussi.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

* The guarantee starts from the date you first purchased your product.
* The guarantee is for the same period and to the same extent for labour and parts as exist in the new country of use for this brand or range of products.
* This guarantee relates to you and cannot be transferred to another user.
* Your new home is within the European Community (EC) or European Free Trade Area.
* The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household
* The product is installed taking into account regulations in your new country.

Before you move, please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0)3 44 62 29 99
Germany	Nürnberg	+49 (0)911 323 2600
Italy	Pordenone	+39 (0)1678 47053
Sweden	Stockholm	+46 (0)8 738 79 50
UK	Slough	+44 (0)1753 219897

Installation

The oven must be installed according to the instructions supplied.

*This oven must be installed by **qualified personnel** to the relevant British Standards.*

Technical Data

Dimensions of recess

Height	undertop: 593 mm; in column 580 mm
Width	560 mm
Depth	550 mm

Dimensions of the oven cavity

Height	335 mm
Width	395 mm
Depth	400 mm
Oven capacity	53 litres

Heating elements rating

Oven element	1,800 W
Top element	800 W
Bottom element	1,000 W
Convection element	2,000 W
Grill element	1,650 W
Double Grill element	2,450 W
Pizza Oven Function	2,000 W
Convection Fan	25 W
Oven Light	40 W
Cooling Fan	25 W
Total Rating	2,500 W
Supply voltage (50 Hz)	230 V

Electrical Connection

The oven is designed to be connected to 230 V (50 Hz) electricity supply.
The oven has an easily accessible terminal block which is marked as follows:

Letter L	-	Live terminal
Letter N	-	Neutral terminal
⏚ or E	-	Earth terminal

THIS OVEN MUST BE EARTHED

The cable used to connect the oven to the electrical supply must comply to the specifications given below.

For Uk use only

Connection via	Min. size Cable/flex	Cable / flex type	Fuse
• 13 A socket outlet • 13 A spur box	2.5 mm²	3 core butyl insulated	13 A min.
• Cooker Control Circuit	2.5 mm²	PVC/PVC twin and earth	15 A min. 20 A max.

For Europe use only

Min. size Cable/flex	Cable / flex type	Fuse
1.5 mm²	H07 RN-F, H05 RN-F, H05 RR-F, H05 VV-F, H05 V2V2-F (T90), H05 BB-F	13 A

It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3mm between the switch contacts and of a type suitable for the required load in compliance with the current rules.

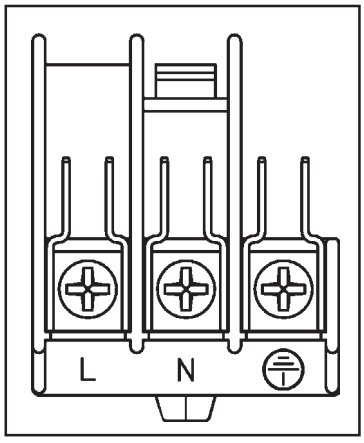
The switch must not break the yellow and green earth cable at any point.
The yellow and green earth cable should be 2-3 cm. longer than the other cables.

Important

After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature.

Before the oven is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

The manufacturer disclaims any responsibility should these safety measures not be carried out.



Building In

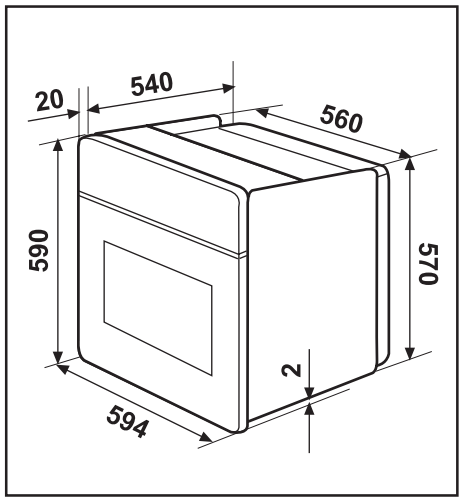
Please ensure that when the oven is installed it is easily accessible for the engineer in the event of a breakdown.

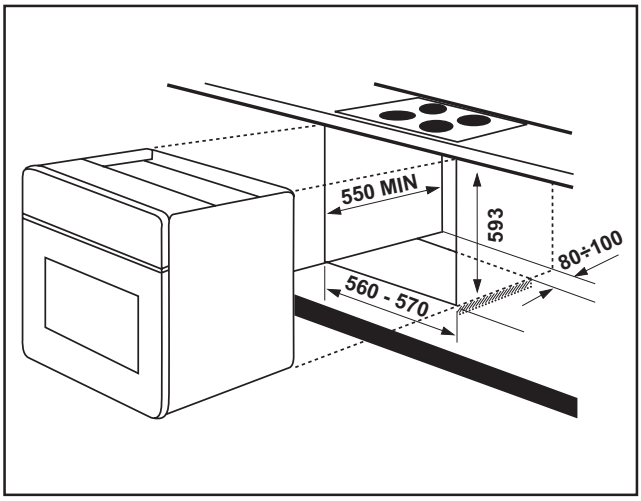
Building In

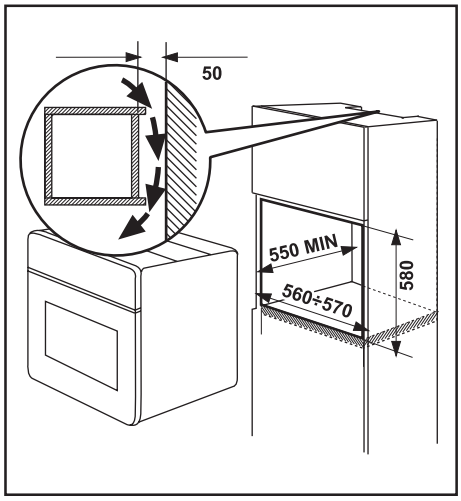
The surround or cabinet into which the oven will be built must comply with these specifications:

- the dimensions must be as shown in the relevant diagrams;
- the materials must withstand a temperature increase of at least 60 °C above ambient;
- proper arrangements must be made of a continuous supply of air to the oven to prevent the oven overheating.

Dimensions of the oven and recess required are given in the relevant diagrams.

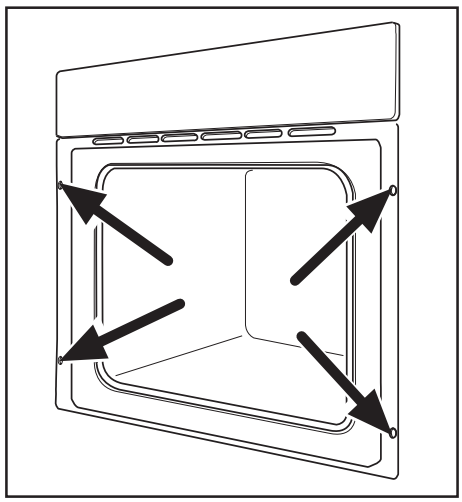






Securing The Oven To The Cabinet

1. Fit the oven into the cabinet recess,
2. Open the oven door,
3. Secure the oven to the kitchen cabinet with four wood screws, which fit the holes provided in the oven frame.



-	ES	DA	DE	EL	EN	FR	IT	NL	PT	SV	FI	
1	Fabricante	Mærke	Hersteller	Προμηθευτής	Manufacturer	Fabricant	Costruttore	Fabrikant	Fabricante	Leverantör	Tavarantoimittaja	ZANUSSI
2	Modelo	Model	Modell	Μοντέλο	Model	Modèle	Modello	Model	Modelo	Modell	Malli	ZBP 1165
3 ●	Clase de eficiencia energética	Relativt energiforbrug	Energieeffizienzklasse	Τάξη ενεργειακής απόδοσης	Energy efficiency class	Classement selon son efficacité énergétique	Classe di efficienza energetica	Energie-efficiëntieklasse	Classe de eficiência energética	Energieffektivitetsklass	Energiatehokkuusluokka	A
4	- Calentamiento convencional	- Traditionel opvarmning	- Konventionelle Beheizung	- Συμβατική	- Conventional	- Classique	- Convezione naturale	- Conventioneel	- Convencional	- Konventionell värmning	- Ylä-alalämpö	
5	- Convección forzada	- Varmluft	- Um/Heißluft	- Με κυκλοφορία θερμού αέρα	- Forced air convection	- Convection forcée	- Convezione forzata	- Geforceerde luchtconvectie	- Convecção forçada de ar	- Värmning med varmluft	- Kiertoilma	
	Consumo de energía Función de calentamiento:	Energiforbrug Opvarmningsfunktion:	Energieverbrauch Beheizung:	Κατανάλωση ενέργειας Λειτουργία θέρμανσης	Energy consumption Heating function:	Consommation d'énergie Fonction chauffage:	Consumo di energia Funzione di riscaldamento:	Energieverbruik Verhittingsfunctie:	Consumo de energia Função de aquecimento:	Energiförbrukning Värmningsfunktion:	Energiankulutus Kuumennusta pa:	
6	- Calentamiento convencional	- Traditionel opvarmning	- Konventionelle Beheizung	- Συμβατική	- Conventional	- Classique	- Convezione naturale	- Conventioneel	- Convencional	- Konventionell värmning	- Ylä-alalämpö	0,79 kWh
7	- Convección forzada	- Varmluft	- Um/Heißluft	- Με κυκλοφορία θερμού αέρα	- Forced air convection	- Convection forcée	- Convezione forzata	- Geforceerde luchtconvectie	- Convecção forçada de ar	- Värmning med varmluft	- Kiertoilma	0,78 kWh
8	- Vapor	- Damp	- Dampf	- Ατμοσ	- Steam	- Vapeur	- Vapore	- Stoom	- Vapor	- Anga	- Höyry	
9	Volumen neto (litros)	Nettovolumen (liter)	Nettovolumen (Liter)	Ωφέλιμος όγκος (λίτρα)	Usable volume (litres)	Volume utile (litres)	Volume utile (litri)	Netto volume (liter)	Volume útil Litros	Användbar volym (liter)	Käyttötilavuus (litraa)	53
●● ●●● ●●●●	Tipo: - Pequeño - Medio - Grande	Type: - Lille - Mellemstort - Stort	Typ: - Klein - Mittel - Groß	Τύπος: - Μικρός - Μεσαίος - Μεγάλος	Size: - Small - Medium - Large	Type: - Faible volume - Volume moyen - Grand volume	Tipo: - Piccolo - Medio - Grande	Type: - Klein - Middelgroot - Groot	Tipo - pequeno - médio - grande	Storlek: - Liten - Medelstor - Stor	Koko: - Pieni - Keskikokoinen - Suuri	
	Tiempo de cocción con carga normal:	Tilberedningstid ved standardbelastning:	Kochzeit bei Standardbeladung:	Χρόνος για ψήσιμο τυποποιημένου φορτίου:	Time to cook standard load:	Temps de cuisson en charge normale:	Tempo necessario per cottura carico normale:	Bereidingstijd bij standaardbelasting:	Tempo de cozedura da carga-padrão:	Tillagningstid för en standardlast:	Paistoaika vakiokuormalla:	
10	- Calentamiento convencional	- Traditionel opvarmning	- Konventionelle Beheizung	- Συμβατική	- Conventional	- Classique	- Convezione naturale	- Conventioneel	- Convencional	- Konventionell värmning	- Ylä-alalämpö	43 min.
11	- Convección forzada	- Varmluft	- Um/Heißluft	- Με κυκλοφορία θερμού αέρα	- Forced air convection	- Convection forcée	- Convezione forzata	- Geforceerde luchtconvectie	- Convecção forçada de ar	- Värmning med varmluft	- Kiertoilma	41 min.
12	Superficie de la placa de cocción de mayor tamaño	Arealet af den største bageplade	Größe des größten Backblechs	Η μεγαλύτερη επιφάνεια ψησίματος εκφραζόμενη	The area of the largest baking sheet	Aire de la surface de la plus grande plaque pour patisserie	Superficie del piano di cottura più grande	Oppervlakte van de grootste bakplaat	Área da superfície da maior placa de pastelaria	Ytan för den största bakplåten	Suurimman leivinpellin ala	1130 cm²
13	Ruido [dB (A) re 1 pW]	Lydeffektniveau dB (A) (Støj)	Geräusch (dB (A) re 1 pW)	Ξόρυβος [dB (A) ανά 1 pW]	Noise (dB (A) re 1 pW)	Bruit [dB (A) re 1 pW]	Rumore [dB (A) re 1 pW]	Geluidsniveau dB (A) re 1 pW	Nível de ruído dB (A) re 1 pW	Bullernivå dB (A)	Ääni (dB (A) re 1 pW)	

● Más eficiente / Lavt forbrug / Niedriger Verbrauch / Πιο οικονομικό / More efficient / Économe — Bassi consumi / Efficiënt / Mais eficiente / Låg förbrukning / Vähän kuluttava

A B C D E F G

Menos eficiente / Højt forbrug / Hoher Verbrauch / Λιότερο οικονομικό / Less efficient / Peu économe — Alti consumi / Inefficiënt / Menos eficiente / Hög förbrukning / Paljon kuluttava

●● 12 l ⩽Volumen neto/Nettovolumen/Ωφέλιμος όγκος/Usable volume/Volume utile/ Netto volume/Volume útil/Användbar volym/Käyttötilavuus < 35 l

●●● 35 l ⩽Volumen neto/Nettovolumen/Ωφέλιμος όγκος/Usable volume/Volume utile/ Netto volume/Volume útil/Användbar volym/Käyttötilavuus < 65 l

●●●● 65 l ⩽Volumen neto/Nettovolumen/Ωφέλιμος όγκος/Usable volume/Volume utile/ Netto volume/Volume útil/Användbar volym/Käyttötilavuus

2002/40/EC

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Grafiche MDM - Forlì